



International Kitchen




A carefully chosen selection of mouthwatering recipes from around the world

SOUPS

French Onion Soup (New)	4.750
Sweet sliced onions cooked in beef broth served with cheese puff pastry	
Mushroom Soup	4.500
A combination of white mushroom and portobello mushroom, served with Emmental crust	
Miso Soup	4.500
Traditional Japanese soup with tofu and spring onions	

STARTERS AND BITES

Edamame	4.500
Salted or spicy green soya beans	
Spring Roll	3.950
Fried Calamari	6.250
Served with tartar sauce	
Traditional Shrimp Cocktail (New)	8.500
Shrimp with avocado and cocktail sauce	
Vinaigrette Appetizer Platter	9.750
(For 2 people)	
Vegetable spring rolls, mozzarella sticks and chicken balls served with sweet chili and barbecue sauce	
Frisco Bowl with Baby Mozzarella	5.950
Fresh baby mozzarella with cherry tomatoes gently dressed in pesto sauce served in a Parmesan basket	
Rock Shrimp	7.500
Deep fried shrimp with spicy Japanese sauce	
Pan Seared Sea Scallops	11.500
Served with asparagus and beurre blanc sauce	
Endives with Apples	5.950
Endives marinated in blue cheese dressing served with caramelized walnuts and sliced apples	
Shake Usukuri	7.500
Fresh salmon, leeks and togarashi with ponzu sauce	
Tuna Carpaccio	8.950
Tuna, marinated cucumbers and sweet vinegar soya dressing	

 vegetarian  vegan  spicy

SALADS AROUND THE WORLD

Rocca Salad	5.250
Rocca leaves topped with mushrooms, sundried tomatoes, and shaved Parmesan cheese with balsamic dressing	
Classic Caesar Salad	5.500
Mixed iceberg and roman lettuce topped with shaved Parmesan cheese and herbed garlic croutons with Caesar salad dressing	
Vinaigrette Greek Salad (New)	5.500
Roman lettuce, spring onions, cucumbers, tomatoes, sweet peppers, wild thyme, feta cheese, crispy shredded bread with yogurt dressing	
Quinoa Salad	6.750
Quinoa with broccoli, artichokes, pomegranates & red beans served with citrus dressing	
Exotic Salad (Popular)	7.750
A mixture of avocados, palmettos, mushrooms, cherry tomatoes, kiwi, asparagus, artichokes and green leaves served with fresh herb dressing	
Kani Salad	5.750
Crab, carrots, cucumbers with mayonnaise and tempura flakes	
Sashimi Salad	10.950
Tuna, salmon, octopus and crab served with togarashi, mayonnaise and spring onions	
Crunchy Salmon Salad	10.500
Salmon, spicy mayonnaise and tempura flakes	
Maguru Crunchy Salad	12.000
Tuna, spicy mayonnaise and tempura flakes	
Shrimp and Crab Salad	7.500
With spicy and crunchy sweet sauce	



SANDWICHES

All sandwiches are served with your choice of homemade freshly baked white or brown bread

✕ Grilled Chicken Sandwich	6.500
Grilled chicken breast with mushrooms, rocca and avocado in ciabatta bread served with spicy mayonnaise and French fries	
✕ Pepper Steak Sandwich	10.950
Sliced prime steak fillet in French bread, served with sweet peppers, spicy green peppers, onions, Swiss cheese, mustard seeds and French fries	
Classic Burger	9.950
Fresh tomatoes, onions, lettuce and pickles topped with Emmental cheese, served with French fries	
Vinaigrette Burger	9.950
With grilled tomatoes and onions, lettuce and pickles topped with Cheddar cheese, served with French fries and barbeque sauce	
Chicken Fajita Wrap	5.250
served with sour cream, Pico de gallo and guacamole	
Beef Fajita Wrap	7.500
served with sour cream, Pico de gallo and guacamole	

PASTA, RISOTTO

🍴 Penne Arabiatta	5.750
Penne with tomatoes, garlic and basil	
Fettuccine Alfredo	5.500
Fettuccine with fresh mushrooms, Parmesan cheese and creamy white sauce	
Seafood Spaghetti	11.500
(Chef's Recommendation)	
Shrimp, calamari and shell mussels served with tomato herb sauce or aglio e olio	
🍴 Wild Mushroom Risotto (New)	7.500
Risotto cooked with mushroom duxelle with Parmesan tuile topped with crispy mushrooms	
Shrimp Risotto (New)	8.950
Risotto cooked with shrimp bisque	

MAIN COURSES

Chicken

Vinaigrette Stuffed Chicken	7.950
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Baby chicken stuffed with mushrooms, coriander, garlic and Parmesan cheese topped with mozzarella cheese and peaches served with the Chef's special sauce

Tender Chicken Breast	7.500
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Grilled, served with lemon sauce and herbed mashed boiled potatoes and sautéed baby vegetables

Veal

Escalope Milanese	14.000
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Breaded baby veal delicately fried and served with pasta al pomodoro

Grilled Veal Paillard (New)	14.000
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Grilled veal palliard stuffed with mushrooms and rocca served with sautéed vegetables and gravy pepper sauce



Beef & Lamb

Traditional Steak Frites (New, Popular)	17.000
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Grilled beef fillet steak with French fries served with your choice of pepper sauce or mushroom sauce

Angus Filet Mignon	26.000
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Angus beef fillet served with sautéed vegetables and your choice of spicy green pepper sauce or red wine sauce

Rib Eye Steak (New)	28.000
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Rib-eye steak with mashed potatoes, sautéed vegetables and fried artichokes with mushroom or mustard sauce

Grilled Lamb Chops	15.000
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Grilled lamb chops served with grilled vegetables and baked potatoes with sour cream

Fish and Sea Food

Grilled Fresh Sea Bass Fillet 16.000

Stuffed with herbs, tomatoes and lemon served with grilled vegetables and roasted potatoes

Fresh Salmon Steak 16.500

Grilled fresh salmon fillet with dill sauce served with mixed green sautéed vegetables and roasted baby potatoes

Slow Cook Whole Sea Bream (New) 15.000

Marinated sea bream cooked in papillote served with ratatouille and grilled lemon

Grilled Tiger Prawns (New) 29.000

Grilled tiger prawns with grilled vegetables and Provençal sauce

Special of the Day

Ask your waiter

CHOOSE YOUR SIDE DISH

Sautéed Spinach 3.000

French Fries 3.500

Herbed Mushrooms 3.000

Mixed Vegetables 3.500

Add Chicken 2.500





Sushi Bar

Each slice or roll is delicately prepared to take you to an exotic and extraordinary culinary experience

Sashimi (4 pieces)	
Kani (Crab)	3.950
Ebi (Shrimp)	5.500
Shake (Salmon)	5.950
Gindara (Butterfish)	5.750
Maguro (Tuna)	5.950
Taco (Octopus)	5.500
Hotategai (Scallop)	5.750
Ebiko (Lobster Roe)	6.750
Unagi (Eel)	8.250
Tobiko (Flying Fish Roe)	9.500
Ikura (Salmon Roe)	15.000
Hamachi (Yellowtail)	10.950



Sushi (2 pieces)	
Vegetarian	2.950
Kani (Crab)	3.950
Ebi (Shrimp)	4.250
Shake (Salmon)	4.950
Gindara (Butterfish)	4.950
Maguro (Tuna)	4.950
Taco (Octopus)	5.250
Hotategai (Scallop)	5.950
Ebiko (Lobster Roe)	6.950
Unagi (Eel)	6.750
Tobiko (Flying Fish Roe)	8.250
Ikura (Salmon Roe)	13.000
Hamachi (Yellowtail)	9.250

Gunkan

Rice balls wrapped in salmon or tuna sashimi with various fillings (2 pieces)

Salmon Gunkan	5.500
Ebiko and shrimp with crunchy sauce	

✕ Bonbon Gunkan	5.250
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Salmon, shrimp, tuna, oboro, avocado, and ebiko with sweet chili and spicy mayonnaise sauce

✕ Crispy Rice Gunkan	5.250
Fried rice with shrimp, crab and salmon	

Makimono (3 pieces)

Hand-rolled sushi

✔ Vegan Mix Roll	3.500
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Olives, rocca, leaves, carrot and young corn

Maternity Roll	4.500
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Crab wrapped in Shrimp

Scorpion Roll	5.500
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Eel, shrimp and avocado with unagi sauce

VIP Roll	5.750
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Shrimp and crab wrapped in avocado

✕ Exotic Roll	5.950
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Crab and avocado topped with spicy salmon

✕ Volcano Roll	5.750
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Spicy fried crab topped with spicy sauce

✕ Fountain Roll	5.750
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Tuna, crab and salmon rolled with green and orange tobiko topped with spicy salmon and ebi salada

✕ Green Warrior	5.950
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Shrimp, oboro, salmon and ebiko wrapped with avocado topped with 3 kinds of sauces (sweet, wasabi and salmon crunchy)

✕ Wasabi Roll	6.250
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Salmon, crab and tuna rolled with tobiko and wasabi sauce

✕ Tempura Special Roll	6.950
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Fried shrimp topped with shrimp salad

✕ Super Tuna Spicy Roll	6.500
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Crab and avocado wrapped in spicy tuna

✕ Basic Instinct	5.500
Shrimp wrapped with salmon and topped with green chili and crunchy sauce	
✕ Spiky Roll	5.950
Crab topped with avocado and spicy shrimp	
Golden Roll (New)	5.250
Asparagus, cream cheese, grilled salmon and pickled ginger	
✕ Five Seas Roll (New)	6.750
Salmon, tuna, shrimp, ebiko, cream cheese and chili	
Fancy Roll (New)	7.500
Salmon, shrimp, scallops and ebiko	
Chef Roll (New)	7.500
Asparagus, eel, avocado, tobiko, cream cheese with special dressing	



Futo Maki - Big & Thick (3 pieces)	
Fat rolled sushi	
Maradona Roll	4.950
Shrimp, crab and avocados	
Louay Roll	6.950
Shrimp, crab and eel topped with shrimp salad	
✕ Spicy Crab Roll	6.500
Shrimp and crab topped with crab and chili	
✕ Mint Spicy Roll (new)	4.950
Salmon, ebiko avocado and rocca with special mint sauce	

Harumaki	
Rice paper rolls (New)	
Yasai Roll	4.250
Lettuce, avocado, carrots, baby corn	
✕ Ebi Kani Roll	5.500
Shrimp tempura, eel, crab, lettuce and spicy mayonnaise with special dressing	
Salmon Roll	5.500
Salmon, eel, mayonnaise, togarashi and spring onions	



Temaki (1 piece)	
✕ Canadian	4.950
Tuna and salmon	
Ebi tempura	4.950
Fried shrimp	
Temaki 007	4.950
Crab, salmon and ebiko	
✕ Vinaigrette	4.950
Salmon, shrimp and crab	

Moriawase - Mixed Platter

Osaka Moriawase	16.500
(12 pieces: sushi and maki)	
Salmon sushi (2 pieces), tuna sushi (2 pieces), shrimp sushi (2 pieces), Osaka roll (3 pieces), California roll (3 pieces)	
Vinaigrette Moriawase	22.000
(14 pieces: sushi, sashimi, and maki)	
Salmon sashimi (4 pieces), tuna sushi (2 pieces), shrimp sushi (2 pieces), VIP roll (3 pieces), shake special roll (3 pieces)	

Medium Boat

Family Boat	23.500
(20 pieces: sashimi, sushi and maki)	
Crab sashimi, crab sushi, shrimp sushi, ebi tempura roll, dark shadow roll, crunchy California roll, maternity roll	
Makimono Boat	35.000
(24 pieces: maki)	
Hawaiian roll, special roll, AlQasr rainbow roll, samurai roll, ebi tempura roll, Maradona roll, osaka roll, spicy salmon roll	

Vinaigrette Special Boats

Shogun Boat	51.950
(48 pieces)	
Sashimi (4 pieces each): tuna, salmon, crab, shrimp	
Sushi (4 pieces each): salmon, crab, shrimp, avocados	
Makimono (4 pieces each): kawa special roll, ebi tempura roll, oishi roll, cream cheese roll	
Royal Boat	77.000
(39 pieces)	
Sashimi (4 pieces each): shake, maguro, unagi, hamachi, gindara	
Sushi (2 pieces each): Ikura, shake, hotategai, tobiko, unagi	
Makimono (3 pieces each): Louay roll, Vinaigrette roll, royal roll	



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There's always room for dessert...

Desserts

Warm Chocolate Fondant <i>(Popular)</i>	5.500
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Served with vanilla ice cream

Baked Cheesecake	4.250
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Nutella Chocolate Crepe	4.500
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Crème Brûlée	4.950
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Apple Pie	4.950
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Served with vanilla ice cream

Tiramisu	4.950
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Traditional coffee flavor with shaved chocolate or with mixed berries

Sweet Bites Platter	5.500
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Chocolate cake, cheesecake, tiramisu and mango mousse



All prices are subject to 10% service and 16% VAT

Vinaigrette
Special Cocktails

6.950

We use fresh juices in all cocktails

Peach Mojito

White rum, fresh peach, fresh lime, fresh mint, brown sugar, soda

A Fantastic Margarita

Tequila, triple sec, orange, pineapple

Lychee Martini

Vodka, lychee liqueur, fresh lychee

Sky High

Dark rum, melon liqueur, lime juice, pineapple juice

Pink Shadow

Gin, Campari, honey, lemon juice

Spirits

	Glass	Bottle
Whiskey		
Jim Beam	6.250	69.000
Jameson	6.500	72.000
Jack Daniels, Jack Daniels Honey	6.500	75.000
J&B	7.000	79.000
Chivas Regal 12 YO	7.950	100.000
Johnnie Walker, Black Label	7.950	100.000
Jameson Black Barrel	7.950	105.000

Whiskey - Premium		
Chivas Extra	8.950	115.000
Johnnie Walker Double Black 1000ML	8.750	139.000
Chivas XV 15 YO	9.950	120.000
Johnnie Walker Gold Label	11.500	163.000
Chivas Regal 18 YO	15.000	189.000

	Glass	Bottle
Whiskey - Single Malt		
Glenlivet Founder Reserve	9.950	119.000
Glenfiddich 12 YO	10.500	129.000
Glenfiddich 15 YO	16.000	175.000
Glenfiddich 18 YO	28.000	380.000



Vodka		
Absolut	5.950	60.000
Stolichnaya Red	5.950	60.000
Russian Standard	6.250	70.000
Stolichnaya Gold	6.250	70.000
Russian Standard Platinum	6.950	76.000
Elyx	7.950	99.000
Beluga Noble	7.250	79.000
Beluga Transatlantic	7.950	99.000
Titos	5.950	62.000
Legend of Kremlin	8.250	105.000
Katel One	8.250	105.000

Vodka - Premium		
Belvedere	9.000	109.000
Grey Goose	8.250	105.000
Beluga Allure		225.000
Beluga Gold line		350.000

	Glass	Bottle
Tequila		
Olmecca White	5.950	70.000
Olmecca Gold	6.250	72.000
Jose Cuervo White	6.500	79.000
Jose Cuervo Gold	6.950	85.000
Patron Cafe	7.500	95.000
Tequila Premium		
Don Julio White	9.000	130.000
Don Julio Reposado	10.000	135.000
Patron Gold Anejo	11.000	150.000
Patron Silver	10.000	135.000
Gin		
Beefeater	6.250	69.000
Gordon's	7.250	80.000
Bombay Sapphire	7.250	80.000
Tanqueray	7.250	82.000
Hendricks	7.950	100.000
Rum		
Havana Club	6.250	65.000
Bacardi	6.750	75.000
Captain Morgan Spiced 1000ML	6.750	92.000

Cognac		
Hennessy Vs	12.950	159.000
Hennessy (V.S.O.P)	17.000	220.000
Hennessy (X.O)	40.000	450.000

Aperitifs & Digestives

Kahlua, Malibu, Amaretto, Sambuca, Martini all flavours, Jagermeister, Skinos Mastiha, Baileys, Aperol, Campari. Goldschlager	6.950
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Japanese Sake

Glass	Carafe	Bottle
6.250	15.500	59.000



Beers

Local Beer	
Amstel	5.500
Carakale	6.500
Imported Beer	
Heineken, Corona, Almaza, Taybeh	7.500

Mocktails

Vinaigrette Smoothie	3.950
Ripe banana, fresh kiwi, fresh strawberries, apple juice, honey	
Mojito	3.950
Fresh lime, fresh mint, brown sugar, 7Up	
Pineapple Passion	3.950
Pineapple juice, melon syrup, sour mix, grenadine	
Red Eye Helado	3.950
Lemon sorbet, caramel & vanilla syrup, strawberry chocolate syrup	



Soft Drinks

Non Alcoholic Beer	3.500
Bario	
Fizzy Drinks	3.250
Pepsi, Pepsi Diet, 7Up, 7Up Diet	
Energy Drinks	3.750
Red Bull, Sugar Free Red Bull	
g+ Ginseng	3.500
Soda Water, Ginger Ale, Pink Lemonade, Bitter Lemon, Tonic Water, Cranberry	
Fresh Juices	5.00
Orange, Lemon, Strawberry, Kiwi	



Still & Sparkling Water

	Small	Large
Still Water		
Local		2.950
Hildon	1.950	3.950
Sparkling Water		
Hildon	2.950	4.750
Perrier	3.750	

Hot Drinks

Nespresso Coffee	3.500
Ristretto	
Lungo	
Allegro	
Decaffeinated Coffee	
Double Nespresso	5.000



Tchaba Tea Selection	3.750
Royal Breakfast	
Green Tea Curls	
Earl Grey Flora	
Jasmine Haze	
Moroccan Nights	
Chamomile Breeze	
Ginger Calm	

Tchaba provides a fully handcrafted, bio-degradable sachet of full leaf tea, spices, & herbs, tailor-made to suit your moods and transport you along a combination of flavors to a place of complete satisfaction

Ask your waiter for more of our Tchaba teas



WINE LIST

WINE BY GLASS

RED WINE

LOCAL

Saint George - *Merlot* 6.5

IMPORTED

Torresella - *Merlot* - Italian 7.5

Long Mountain - *Cabernet Sauvignon* - South African 7.95

B&G - *Cabernet Sauvignon* - French 8.25

WHITE WINE

LOCAL

Saint George - *Pinot Grigio* 6.5

IMPORTED

Torresella - *Pinot Grigio* - Italian 7.50

Long Mountain - *Chardonnay* - South African 7.95

B&G - *Sauvignon Blanc* - French 8.25

ROSÉ WINE

LOCAL

Saint George - *Shiraz* 6.50

IMPORTED

Torresella - *Pinot Grigio Blush* - Italian 7.50

B&G Rose D'Anjou - *Gamay, Grolleau* - French 8.25

NATURAL WINE

Made from handpicked organic grapes using traditional winemaking techniques; natural fermentation, no filtration or addition of sugar, sulphates or chemicals.

WHITE

Judith Beck - Austria 55

Weissburgunder (Pinot Blanc) - delicate and refreshing aroma with notes of green apples, citrus, and white flowers. On the palate, this wine is crisp and bright, with a zesty acidity that complements its fruity flavors.

RED

Grimon Crianza - Spain 55

Tempranillo - Made from a blend of of Tempranillo, Garnacha, and Graciano grapes and has a complex aroma with notes of blackberry, cherry, vanilla, and spice. The wine's oak aging contributes to its rich and velvety texture, giving it a smooth and lingering finish.

ORANGE

White wine made by leaving the white grapes' skin and seeds during fermentation, essentially the same way red wine is made. The wine has a deep amber color and a tendency to have citrusy and tangy flavors.

Baglio Antico Catarratto - Italy 57

Catarratto Bianco, it has ripe peachy and tangy pink-grapefruit aromas which contrast nicely with the almost marmalade and spicy ginger notes on the tongue. Altogether tangy and dry it's quite a bold number, but certainly worth taking the time to appreciate.

RED WINE

LOCAL

Saint George 30

Merlot - Powerful yet fresh with smooth tannins, hints of blueberry and sour cherry with cedar and blond tobacco notes with a long mocha finish.

Saint George 30

Cabernet Sauvignon - Full-body, velvety, cocoa aromas and soft cinnamon spices, smooth tannins with black cherries and plums.

JR Classic 34

Shiraz - Medium bodied with a deep ruby color with violets, herbs and spice, red berry, ground pepper and currant flavors. It is well balanced with a long sweet finish.

ITALIAN

Torresella - Veneto IGT 34

Merlot - dry with a distinctive vinous aroma and a delicately herbaceous flavor. Its taste highlights well-structured, rounded fruit, but also considerable body and moderate tannins.

Stemmari Passiata – Siciliana DOC 38

Nero D'avola, Syrah - Aromas are fruity, with notes of red berries and floral hints of violet. Spicy notes from Syrah and hints of tobacco and vanilla coming from the refinement in wood.

Talamonti Moda – Montepulciano D'abruzzo DOC 39

Montepulciano - Multiple nuances of violet blend with intense and persistent aromas of cherry, plum and fresh raspberry in a harmonious bouquet.

Ruffino – Chianti DOCG 40

Sangiovese - Dry, medium-bodied and well-structured. It enjoys aromas and flavors of plums, red berry and cherry fruits, with spicy notes and a touch of pepper.

Santa Margherita – Chianti Classico DOCG 51

Sangiovese - Aromas from cherries and plums, with tannic, oak-aged flavors which are bright and round, with a dry, warm, earthy after-taste.

Santa Cristina – Tuscany IGT 45

Sangiovese - Shiraz - Cabernet Sauvignon, Merlot - Full-bodied with purplish highlights, offers fruity notes of cherries, blackberries, and plums fused with aromas of vanilla and coffee.

Ca'Bianca - Barolo DOCG 58

Nebbiolo - Aromatic with rich tannins and characteristics of old oak, with a garnet coloring, tending towards dark blue. A taste of soft tannins and pleasantly fresh with an elegant after-taste of licorice.

Frescobaldi Castelgiocondo - Brunello di Montalcino DOCG 82

Sangiovese - Complex aromas of raspberry and blackcurrant, with subtle hints of blueberry, enriched by elegant floral notes with cinnamon, pepper and a leathery feel.

Banfi – Brunello di Montalcino DOCG 110

Sangiovese - With shades of brick it has a moderate tannin with preserved sour cherry, dried oregano, red balsamic and red pepper flakes.

FRENCH

B&G - Languedoc Roussillon 39

Cabernet Sauvignon - Aromas of ripe blackcurrant and blackberry with flattering toasty and spicy notes when agitated. Round and smooth on the palate with velvety tannins. Long fruity after taste with notes of vanilla and licorice.

Louis Eschenauer - Bordeaux 42

Merlot, Cabernet Sauvignon - Celebrates its oown typical aromas with red summer fruits and vegetables from blackcurrant to green peppers, with spice and even hay notes. Good tannic structure, with traces of licorice.

Mouton Cadet - Saint-Emilion 54

Merlot, Cabernet Franc, Cabernet Sauvignon - A deep garnet red intense and deep the nose expresses aromas of black fruit, blackberry jam and violet. A round and fruity attack on black fruit and spicy flavours.

Chateau Magnol - Haut Medoc 70

Cabernet Sauvignon, Merlot, Petit Verdot - Expressive, rich, and complex nose mixing with blackcurrant berries and black cherries and spice. With a rich finish of spice, vanilla and licorice notes.

Pere Anselme La Fiole - Châteauneuf-du-Pape 87

Malbec, Grenache, Mourvedre, Shiraz - Full-bodied, fruity and spiced. Reminiscent of ripe berries, cherry “eau-de-vie”, warm spices and truffles.

CHILEAN

9 Lives - Central Valley 37

Cabernet Sauvignon - Aromas of strawberries and figs entwined with tobacco and vanilla coming from 9 months oak guard. Smooth and structured tannins for a balanced wine..

Leyda - Leyda Valley 39

Pinot Noir – Aromas of cherries, raspberries and blueberries, a soft spicy note and subtle herbal character. In the mouth, it is fresh and juicy with vibrant acidity and creamy texture. The tannins are silky and rounded.

Santa Digna - Central Valley 45

Shiraz, Syrah - Mouth coating cherry spice mingled with ripe plum, fetching hints of raspberry and integrated oak.

Escudo Rojo - Maipo Valley 53

Cabernet Sauvignon – Dry and spicy wine with flavours of blackcurrant and raspberry.

SOUTH AFRICAN	
Long Mountain - Breede River Valley	37
<i>Cabernet Sauvignon</i> - Deep color, good tannin structure, moderate acidity and aromas of blackcurrant, tomato leaf, dark spices and cedar wood.	
KWV - Western Cape	46
<i>Merlot</i> – Prominent aromas of riped plum and sour cherries with hints of black pepper.	

ROSÉ WINE

Saint George - Jordan	30
<i>Shiraz</i> - Aromas of blackberries, raspberries and ripe strawberries with just a touch of aniseed and spices such as cloves and cinnamon.	
Torresella - Italy - Veneto IGT	34
<i>Pino Grigio</i> - A pale blushed pink colour with a bouquet characterized by delicate hints of citrus fruits and wild berries.	
B&G French - Rose D'Anjou	39
<i>Gamay, Grolleau</i> - Intense salmon-pink, with fruits and overtones of sweet red fruits and spices. Fine and elegant with ripe red berries and hints of an aroma of black pepper.	
Santa Margherita StilRose - Italy - Lake Garda	54
<i>Sangiovese, Barbera</i> - A delicate pink colour, with elegant yet complex aromas of fresh and vibrant floral and fruity notes of orange, wild strawberries, along with hints of sweet lychee and ginger.	
Whispering Angel - France - Côtes de Provence	69
<i>Grenache, Syrah</i> - Pale pink salmon colour with a lovely fragrance. Clean and fresh light summer fruits with a certain fleshiness and structure on the palate, which brings out the red grape base.	

WHITE WINE

LOCAL	
Saint George - Pinot Grigio	30
Crisp, developing aromas of yellow lemon curd, hints of dried herbs and almonds.	
Saint George - Chardonnay	30
Strong creamy notes of custard, butter and vanilla combined with almonds and chestnuts. With golden apple pie, quince and lemon curd followed by smooth aromas of vanilla and soft oak.	
JR Classic - Sauvignon Blanc	34
Light bodied wine with a shiny golden color. Refreshingly crispy and highlighted by citrusy aromas and hints of orange.	

ITALIAN

Torresella - Veneto DOC	33
<i>Pinot Grigio</i> - Subtlet persistent on both the nose and palate with an aroma of delicate florals and pears. It is elegant and well-balanced, with a clean and crisp finish.	
Lunardi - Soave DOC	35
<i>Trebbiano, Garganega</i> - Pale yellow with greenish hues. A fruity wine with delightful scent of almond blossom. Fresh on the palate.	
Casale Del Grillo - Frascati Superiore DOC	39
<i>Malvasia</i> - With a delicious aroma and a pronounced pale gold color it is beautifully ripe. Through the fruit concentration comes a fine line of wonderful citrus acidity, velvet and fresh tastes.	
Ruffino Lumina - Veneto DOC	40
<i>Pinot Grigio</i> - Aromas of freshly cut lemons, pears and touches of honey. Vibrant and crisp on the palate with mineral notes and a clean finish.	
Lamberti - Veneto IGT	42
<i>Chardonnay</i> - Pale with a pronounced bouquet of exotic fruit and wildflowers and an attractive lingering after-taste of apples and bananas.	
Villa Antinori - Tuscany IGT	58
<i>Pinot Grigio, Pinot Blanc, Trebbiano</i> - Brilliant pale straw color with an aroma of flowers and fresh and soft flavours.	
Santa Margherita - Trentino-Alto Adige DOC	51
<i>Pinot Grigio</i> - Dry wine with straw yellow color. Its clean, intense aroma and bone-dry taste with an appealing flavor of golden apples, which creates great personality and versatility.	
Villa Sparina - Gavi	51
Straw yellow color. Fragrance of flowers and fruit with hints of peach.	

FRENCH

B&G - Cotes De Gascoigne IGP	39
<i>Sauvignon Blanc</i> - Intense nose with strong pink grapefruit and exotic fruit aromas (pineapple). Full of fruits on the palate, with a nice freshness and a lemony after-taste.	
Mouton Cadet - Bordeaux	48
<i>Sauvignon blanc - Semillon - Muscadelle</i> - It has a brilliant pale yellow color and is rich and complex with aromas of fresh white fruits and citruses.	
Domaine Laroche - Chablis	58
<i>Chardonnay</i> - Dry and yellow straw colored and is complex, releasing floral, fruity and mineral scents. Charmed this medium-bodied wine reveals a broad texture and a long finish.	
Calvet - Sancerre	66
<i>Sauvignon Blanc</i> - Floral aromas which are rich and ripe on the palate with typical Sauvignon Blanc characteristics of gooseberry hints, citrus and herbaceous nettle.	
CHILEAN	
9 Lives - Central Valley	37
<i>Sauvignon Blanc</i> - Intense and fresh with citrus notes like grapefruit and white flowers, such as orange blossoms. Refreshing, balanced acidity with a smooth palate and a very fruity finish.	
Leyda - Leyda Valley	39
<i>Sauvignon Blanc</i> – Mineral and expressive with great aromatic intensity. Notes of white fruit and ripe citrus fruits, like grapefruit and mandarins, along with a subtle herbaceous character. It has a refreshing tang of acidity.	
Santa Digna - Central Valley	45
<i>Sauvignon Blanc</i> - Easy drinking, full-flavored Sauvignon, quite floral with some melon and lime characteristics.	

SOUTH AFRICAN

Long Mountain - Breede River Valley	37
<i>Chardonnay</i> - Light yellow hues, it has bell pepper and apricot aromas with a hint of lemon zest.	
KWV - Western Cape	46
<i>Sauvignon Blanc</i> - Elegant and refreshing with tangs of grapefruit, lime and guava.	

CHAMPAGNE & SPARKLING WINE

VDV Ice Rose - France Mini Bottle	10
Bortolomiol Senior Extra Brut, Italy Prosecco Valdobbiadene DOCG <i>Mini Bottle</i>	12
VDV Ice - France	38
A semi sweet delicate aroma of golden apples, plums, honey, walnut butter, and flowers with hints of toast, citruses, peaches and passion fruit that linger on the palate. Perfect on Ice!!	
Santa Margherita - Italy - Prosecco Valdobbiadene DOCG	49
Fairly dry with fine refreshing bubbles, with aromas of fresh green pineapple, white flowers and hints of green tea.	
Nicholas Feuillatte - France - Champagne Brut	99
Pale gold in color with an abundance of delicate bubbles. Floral aromas of fruit with subtle predominance of pears and apples with almonds and hazelnuts. Fresh opening, smooth, pleasant and balanced.	
Moet et Chandon - France - Champagne Brut	135
A fresh crisp palate reveals white-fleshed fruits like apples, pears, white peaches, and citrus fruits, floral notes of lime blossom, elegant hints of brioche and fresh nut.	
Dom Pierre Pérignon - France - Champagne Brut	345
Notes of guava and spicy green grapefruit zest combined with stone fruit, white peach and nectarine. The wine opens up and is complemented by woody vanilla and warm, lightly toasted brioche. The wine’s power is remarkably restrained wtih various sensations of silky, salty, sappy, bitter and briny converage.	

* Prices are subject to sales tax and service charge